

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	10	10 / 10 / 2018		Haifa Adai Market	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	9:15 AM	3:45 PM	PJ & G Corporation	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other				180000722		Lot 1 New BLK Tract 10415 Chalan Pale Route 1 Yigo	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
Retail				1	653-4594	1	2
						No. of Repeat Risk Factor/Intervention Violations	
						0	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle or mark "X" designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Supervision						
1	<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties				6
Employee Health						
2	<input checked="" type="checkbox"/> OUT	Management awareness; policy present				6
3	<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction & exclusion				6
Good Hygienic Practices						
4	<input checked="" type="checkbox"/> OUT N/A N/O	Proper eating, tasting, drinking, betelnut, or tobacco use				6
5	<input checked="" type="checkbox"/> OUT N/A N/O	No discharge from eyes, nose, and mouth				6
Preventing Contamination by Hands						
6	<input checked="" type="checkbox"/> OUT N/A N/O	Hands clean and properly washed				6
7	IN OUT <input checked="" type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				6
8	<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				6
Approved Source						
9	<input checked="" type="checkbox"/> OUT	Food obtained from approved source				6
10	IN OUT N/A <input checked="" type="checkbox"/>	Food received at proper temperature				6
11	<input checked="" type="checkbox"/> OUT	Food in good condition, safe, and unadulterated				6
12	IN <input checked="" type="checkbox"/> N/A N/O	Required records available: shellstock tags, parasite destruction				6
Protection from Contamination						
13	<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				6
14	IN OUT <input checked="" type="checkbox"/> N/A	Food contact surfaces, cleaned & sanitized				6
15	<input checked="" type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food				6
Potentially Hazardous Food (TCS Food)						
16	IN OUT <input checked="" type="checkbox"/> N/O	Proper cooking time and temperatures				6
17	IN OUT <input checked="" type="checkbox"/> N/O	Proper reheating procedures for hot holding				6
18	IN OUT <input checked="" type="checkbox"/> N/O	Proper cooling time and temperature				6
19	IN OUT <input checked="" type="checkbox"/> N/O	Proper hot holding temperatures				6
20	IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures			<input checked="" type="checkbox"/>	6
21	<input checked="" type="checkbox"/> OUT N/A N/O	Proper date marking and disposition				6
Consumer Advisory						
22	IN OUT <input checked="" type="checkbox"/>	Consumer Advisory provided for raw or undercooked foods				6
Highly Susceptible Populations						
23	IN OUT <input checked="" type="checkbox"/>	Pasteurized Foods used; prohibited foods not offered				6
Chemical						
24	IN OUT <input checked="" type="checkbox"/>	Food additives: approved and properly used				6
25	<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored, used				6
Conformance with Approved Procedures						
26	IN OUT <input checked="" type="checkbox"/>	Compliance with variance, specialized process, and HACCP plan				6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
Safe Food and Water						
27		Pasteurized eggs used where required				1
28		Water and ice from approved source				2
29		Variance obtained for specialized processing methods				1
Food Temperature Control						
30		Proper cooling methods used; adequate equipment for temperature control				1
31		Plant food properly cooked for hot holding				1
32		Approved thawing methods used				1
33		Thermometer provided and accurate				1
Food Identification						
34		Food properly labeled; original container				1
Prevention of Food Contamination						
35	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present				2
36		Contamination prevented during food preparation, storage & display				1
37		Personal cleanliness				1
38		Wiping cloths: properly used and stored				1
39		Washing fruits and vegetables				1
Proper Use of Utensils						
40		In-use utensils: properly stored				1
41		Utensils, equipment and linens: properly stored, dried, handled				1
42		Single-use/single-service articles: properly stored, used				1
43		Gloves used properly				1
Utensils, Equipment and Vending						
44	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				1
45		Warewashing facilities: installed, maintained, used; test strips				1
46		Nonfood-contact surfaces clean				1
Physical Facilities						
47		Hot & cold water available; adequate pressure				2
48		Plumbing installed; proper backflow devices				2
49		Sewage and wastewater properly disposed				2
50		Toilet facilities: properly constructed, supplied, & cleaned				2
51		Garbage/refuse properly disposed; facilities maintained				2
52	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean				1
53		Adequate ventilation and lighting; designated areas use				1
Documents and Placards						
54		Sanitary Permit, Health Certificates valid and posted				NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) Debra A. Adai Date: 10/10/2018

DEH Inspector (Print and Sign) Debra A. Adai Follow-up (Mark one): YES NO Follow-up Date: 10/20/2018

GTAKASE EP111

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ESTABLISHMENT NAME Haifa Adai Market		LOCATION (Address) Lot 1 New BLK Tract 10415 Chalan Pale Route 1 Yigo
INSPECTION DATE 10 / 10 / 2018	SANITARY PERMIT NO. 180000722	PERMIT HOLDER PJ &G Corporation

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Tilapia /display chiller	46.5		
Chilled chicken leg meat	46		
Bologna/ display chiller	47.5		
Cotton salami / display chiller	43		
Chopped ham / display chiller	43.5		
Turkey breast ham / display chiller	43		
Turkey tail/ display chiller	47.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-406.11 and 8-406.11 of the Guam Food Code.

	A regular inspection was conducted on this day based on complaint # (18-085) rodents in the store. Complaint was not observed at the time of inspection. Previous inspection was conducted 6/2/2015 (Assessment).	
	The following violations were observed:	
#12	Oysters in the open freezer does not have shell stock identification tags. Shell stock identification tags shall be provided with individual bags of oysters on display and maintained for at least 90 days.	10/20/18
#20	Various potentially hazardous food items such as raw fish/ raw chicken not maintained at 41*f and below (internally) for cold holding. (Items were discarded) All potentially hazardous foods shall be maintained at an internal temperature of 41*f and below for cold holding to prevent the rapid growth of bacteria.	COS
#35	Observed three dead cockroaches in the food storage area on the second floor along with numerous egg casings along the wall. Presence of pests shall be prevented to prevent the contamination of food/ equipment and possible spread of disease.	11/9/18

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <i>L. Ochoa</i> <i>Garcia</i> <i>Paralaga</i>	Date: 10/10/2018
DEH Inspector (Print and Sign) <i>Dorcas Mitchell EPHU-T</i> <i>C. TAIKASE</i>	Date: 10/10/2018

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ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

#44	Vegetable/ meat display shelving is made out of material similar to artificial grass. Food and non- food contact surfaces shall be made of smooth/ easily cleanable and non-absorbent material to prevent bacterial growth.	11/9/18
#52	Unnecessary articles stored on the second floor general storage area and enclosed rooms such as tires, tubes, fans and other unused items. Second floor storage area is not completely separated from living quarters and church establishment. The door leading to the living quarters is not self closing and completely solid. The wall separating the the church establishment is not fully enclosed. The wall does not cover the entire space from the floor to the ceiling. The wall ends at a certain point and is completed by using fence material that covers the rest of the space between the ceiling. Unnecessary articles shall be removed and physical facilities shall be maintained to prevent the attraction of pests and allow thorough cleaning. All doors leading to living quarters shall be solid without any gaps and self closing. Walls that separate establishment shall be solid and fully enclosed. This is to allow complete separation from living quarters and other establishments that may cause any unsanitary conditions in the food establishment.	11/9/18
	Photos were taken	
	Issues "A" placated #02134	
	Removed "A" placard #00754	
	Discussed inspection report with PIC	
	AMOUNT OF DISCARDED ITEMS:	
	1) CHILLED TILAPIA X2 PACKAGES, 2) CHILLED CHICKEN X1 PACKAGE, 3) CHILLED CHICKEN LEFT MEAT X 2 PACKAGES, 4) CHILLED CHICKEN BREAST X1 PACKAGE, 5) CHILLED TURKEY TAIL X 3 PACKAGES, 6) CHOPPED HAM (8oz) X1 PACKAGE, 7) COTTO SALAMI (12oz) X1 PACKAGE, 8) O/M BOLOGNA (8oz) X1 PACKAGE, 9) O/M BOLOGNA (12oz) X1 PACKAGE, 10) O/M DELI FRESH TURKEY BREAST X 2 PACKAGES.	

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Person in Charge (Print and Sign) <i>Lorco</i>	Date: 10/10/2018
DEH Inspector (Print and Sign) <i>Dorien Mitchell</i>	Date: 10/10/2018